

DETAILS OF INSPECTION VIOLATIONS CORRECTIVE ACTION

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
2	LIDO GALLEY	21	0	No	A COVER WAS MISSING ON THE TECHNICAL PANEL OF THE WARMER, LEAVING A LARGE HOLE. <u>CORRECTIVE ACTION:</u> THE COVER WAS PLACED BACK IN ITS POSITION
3	POTABLE WATER	08	0	No	THERE WERE NUMEROUS DAYS WHEN THE FREE CHLORINE RESIDUAL TESTS FOR THE POTABLE WATER PRODUCTION WERE MORE THAN 4 HOURS APART <u>CORRECTIVE ACTION:</u> NEW FORMAT LOG IS CURRENTLY MAINTAINED. CHLORINE TEST DURING PRODUCTION TAKES PLACE EVERY TWO HOURS.
5	LIDO GALLEY	33	0	No	A LOOSE PROFILE STRIP WAS NOTED ON THE BULKHEAD NEXT TO THE FRYERS. <u>CORRECTIVE ACTION:</u> PROFILE STRIP WAS WELDED BACK IN ITS POSITION
7	LIDO BUFFET	30	0	No	A SIGN STATING "WASH HANDS OFTEN" WAS NOT POSTED AT THE HANDWASH SINK. <u>CORRECTIVE ACTION:</u> A SIGN WAS PLACED IN POSITION BEFORE THE END OF THE INSPECTION.
9	DINING ROOM PANTRY	33	0	No	THE VENT OVER THE HOT LINE WAS DUST LADEN. <u>CORRECTIVE ACTION:</u> VENT WAS PROPERLY CLEANED BEFORE THE END OF THE INSPECTION
10	DINING ROOM PANTRY	16	0	Yes	MILK IN REFRIGERATION UNIT 25 WAS TESTED AT 45°F. THE THERMOMETER IN THIS UNIT NOTED 46°F. <u>CORRECTIVE ACTION:</u> UNIT 25 NOW MAINTAINS TEMPS BELOW 40 F.
11	DINING ROOM PANTRY	28	0	No	EXCESS SNEEZE SHIELDS WERE STORED ON THE DECK BEHIND THE ELECTRICAL LOCKER ACCESS DOOR. THIS WAS CORRECTED IMMEDIATELY. <u>CORRECTIVE ACTION:</u> THIS WAS CORRECTED IMMEDIATELY
12	MAIN GALLEY TOILET ROOMS	30	0	No	COVERED WASTE RECEPTACLES WERE NOT PROVIDED IN THE TOILET ROOMS. THE LEFT TOILET ROOM WAS NOT PROVIDED WITH A "WASH HANDS OFTEN SIGN" OVER THE HANDWASH. <u>CORRECTIVE ACTION:</u> A SIGN WAS PLACED IN POSITION BEFORE THE END OF INSPECTION.
14	MAIN GALLEY	26	3	Yes	TWO SOILED FLAT PANS WERE WOILED AND STORED AS CLEAN ON THE STORAGE RACK ACROSS FROM THE ELEVATORS. <u>CORRECTIVE ACTION:</u> PANS HAVE BEEN PROPERLY CLEANED. EMPLOYEES WERE INSTRUCTED ACCORDINGLY.
16	MAIN GALLEY	26	3	Yes	FOOD PARTICLES WERE NOTED ON SEVERAL OVAL FOOD PLATTERS. <u>CORRECTIVE ACTION:</u> OVAL PLATTERS HAVE BEEN PROPERLY CLEANED. EMPLOYEES WERE INSTRUCTED ACCORDINGLY.
18	HOT GALLEY	26	3	Yes	THE FLAT-TOP GRILLS WERE SOILED WITH FOOD RESIDUE. <u>CORRECTIVE ACTION:</u> FLAT TOP GRILLS HAVE BEEN PROPERLY CLEANED. EMPLOYEES WERE INSTRUCTED ACCORDINGLY.
20	HOT GALLEY	26	3	Yes	THE BOTTOM SURFACES OF A SMALL SAUTE PAN WAS SOILED WITH GREASE RESIDUE AND STORED AS CLEAN IN THE UNDERCOUNTER CABINET. <u>CORRECTIVE ACTION:</u> SAUTE PAN HAS BEEN PROPERLY CLEANED. EMPLOYEES WERE INSTRUCTED ACCORDINGLY.
22	HOT GALLEY	26	3	Yes	THE SEAMS ALONG THE COVED JUNCTURES OF THE TILT PANS WERE SOILED WITH A BLACK FOOD RESIDUE. <u>CORRECTIVE ACTION:</u> TILT PANS HAVE BEEN PROPERLY CLEANED. EMPLOYEES WERE INSTRUCTED FOR THOROUGH CLEANING.

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
23	HOT GALLEY	20	0	No	

SEAMS WERE NOTED ALONG THE EDGES OF THE COVED JUNCTURES IN THE TILT PAN.

CORRECTIVE ACTION: THE EDGES NOW ARE THOROUGHLY MAINTAINED CLEAN AND WILL BE WELDED TO PROVIDE EASILY CLEANABLE SURFACE.

25	SOUP AREA	28	0	No	
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THE HANDWASH SINK WAS LESS THAN 12 INCHES FROM THE CLEAN STORAGE RACK. A SPLASH SHIELD WAS NOT PROVIDED TO PROTECT THE CLEAN ITEMS FROM CONTAMINATION.

CORRECTIVE ACTION: S/S SPLASH SHIELD HAS BEEN PLACED TO GIVE SPLASH PROTECTION.

27	MAIN POT WASH	20	0	No	
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SEAMS WERE NOTED ALONG THE BOTTOM OF A FEW PANS.

CORRECTIVE ACTION: THESE PANS WERE DISCARDED. NEW ONES ARE IN USE NOW.

29	BAKERY/PASTRY	36	0	No	
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THE LIGHT SHIELD IN THE SECOND COMPARTMENT OF THE STACK OVEN WAS BROKEN. THIS WAS CORRECTED DURING THE INSPECTION.

CORRECTIVE ACTION: THIS WAS CORRECTED DURING THE INSPECTION

31	MAIN DISHWASH/GLASSWASH	22	0	No	
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THE DATA PLATE FOR THE DISHWASH MACHINE DID NOT INDICATE THE MAXIMUM CONVEYOR SPEED.

CORRECTIVE ACTION: A DATA PLATE POSTED. MAX.SPEED IS 2min 30 sec.

33	CREW GALLEY	20	0	No	
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PHILIPS HEAD SCREWS WERE NOTED IN THE FOOD CONTACT AREAS OF THE FRYERS.

CORRECTIVE ACTION: THESE SCREWS HAVE BEEN REPLACED BY EASILY CLEANABLE ONES.

35	CREW MESS	21	0	No	
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THE SNEEZE SHIELD WAS SLIGHTLY CHIPPED.

CORRECTIVE ACTION: SNEEZE SHIELD WAS REPLACED.

38	PROVISIONS	38	0	No	
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CLEANING EQUIPMENT AND CLEANSERS WERE NOTED IN AN ELECTRICAL LOCKER (FIRE DOOR 1.37). THIS WAS NOT A DESIGNATED CLEANING LOCKER.

CORRECTIVE ACTION: ALL CLEANING EQUIPMENT ARE STORED IN THE DESIGNATED CLEANING LOCKER.

40	VEGETABLE PREPARATION	26	3	Yes	
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THE JULIENE SLICER PLATE WAS SOILED AND STORED AS CLEAN.

CORRECTIVE ACTION: THE SLICER IS PROPERLY CLEANED. EMPLOYEES WERE INSTRUCTED ACCORDINGLY.

42	CORRECTIVE ACTION STATEMENT	*	0	No	
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: OLYMPIA VOYAGER - CAS - [11/29/2003].